



Litchfield

BEACH & GOLF RESORT

By The Litchfield Company

CATERING MENU

Venue Fees

Venue fee includes all tables, chairs, basic linens, setup & breakdown.

Francis Marion Ballroom	\$800 /Sunday - Thursday \$2,000 /Friday - Saturday
Magnolia Courtyard or Lawn	\$800 /Sunday - Thursday \$2,000 /Friday - Saturday
Palmetto Room (Bridgewater)	\$400 /Sunday - Thursday \$600 /Friday - Saturday
Oceanfront Ceremony	\$300

Audio Visual Equipment

All A/V Equipment rentals are priced per day.
Inventories are limited, please contact the catering office for availability.

Speaker Phone	\$25
Flipchart with Easel & Markers	\$25
Power Cord	\$5
Easel	\$5
Portable Screen	\$30
LCD Projector & Screen	\$100
Cordless Handheld Microphone	\$15

ALL PRICES SUBJECT TO 20% SERVICE CHARGE & APPLICABLE SALES TAX

Banquet & Catering Policies

ATTENDANCE GUARANTEE

Final guarantees for all functions need to be received fourteen (14) business days prior to the start of your program. The final guarantee is not subject to reduction should less attend. If no guarantee is received, you will be charged for the original tentative number indicated at the time of booking. If the actual count is greater than the guaranteed number, charges will be incurred based on the number of people served. The Resort will be prepared to serve five percent (5%) over your guaranteed attendance on buffet and plated meal events.

MENU SELECTIONS | TASTINGS

Our catering menus are enclosed. We will be happy to customize a menu to better suit your needs. Final menu selections and meeting room requirements must be received thirty (30) days prior to the start of your program. All food and beverage items must be purchased from the Resort. No food or beverage shall be brought into the Resort by patrons or attendees from outside sources unless approved by Management. Menu tastings are available once a venue contract is signed and non-refundable deposit is paid. 2 tastings are included at no charge, any additional tastings will be subject to a \$25 charge. Tastings consists of no charge with a guarantee of 50+ guests.

PRICING

Prices quoted more than ninety (90) days before an event are subject to change, but no more than a ten percent (10%) increase. Prices do not include the customary taxable service charge and applicable sales tax.

SERVICE CHARGES AND TAX

All food and beverage products are subject to a twenty percent (20%) service charge and local and state sales tax of nine percent (9%). Liquor is subject to an additional excise tax. South Carolina state law requires sales tax to be charged on service charges.

PACKAGES AND DELIVERY

Deliveries with prior notice and approval, we are pleased to receive and store your conference materials. Shipments should be addressed to the sales contact and must include the name and date of conference. Shipments should arrive no more than two (2) days prior to conference. We reserve the right to refuse packages that are damaged; and assume no responsibility for the condition of their contents. Arrangements to have packages shipped from the Resort must be made in advance. For groups shipping multiple packages, a storage fee may apply. The Resort does not offer return mail services, UPS stores & US Post offices are located within a couple of miles North and South of the property.

Plated Dinner Selections

Entrée Selections for plated dinners are due no less than five (7) business days prior to your event.
A system for identifying which entrée belongs to whom needs to be provided as well - (place cards, nametags, etc.)

ENTRÉE SELECTIONS

All entrees served with tossed salad or ceasar salad, chef's choice starch & vegetable. Add dessert for an additional \$3.95 per person. Selection available upon request.

Pan Bronzed Salmon\$25.95/Per Person
Lightly blackened and topped with lemon butter.

Mahi Mahi\$29.95/Per Person
Pan sautéed mahi mahi with pineapple mango salsa.

Bruschetta Chicken\$29.95/Per Person
Topped with tomato basil bruschetta.

Mediterranean Chicken\$23.95/Per Person
Sauteéd with artichoke hearts and sun dried tomatoes.

Surf & Turf\$39.95/Per Person
5 oz. Filet Mignon & Shrimp Skewer

Filet Mignon\$29.95/Per Person
8 oz. with a demi-glance and roasted shallot butter

12 oz. Prime Rib\$27.95/Per Person
12 oz. with Au Jus

SOUP SELECTIONS

Tomato Basil\$3.95/Per Person

Shrimp & Corn Chowder\$3.95/Per Person

She Crab Bisque\$3.95/Per Person

Dinner Buffet Selections

Buffet dinner's are available for parties of 30 or more. Dinner buffets include rolls & butter, water, & iced tea. Assorted desserts available for an additional \$3.95 per person.

SOUP & SALAD SELECTIONS

Choice of One: Traditional Tossed Salad, Classic Caesar Salad, Marinated Cucumber & Tomato, Fresh Fruit Salad, Potato Salad, Pasta Salad, Shrimp & Corn Chowder, Tomato Basil Soup, She Crab Soup

STARCH/VEGETABLE SELECTIONS

Choice of Two: Vegetable Medley, Southern Green Beans, Baked Beans, Asparagus, Roasted Red Potatoes, Honey Glazed Carrots, Au Gratin Potatoes, Baked Potato, Macaroni & Cheese, Garlic Mashed Potatoes, Buttered Corn, Rice Pilaf, Sweet Potato Soufflé

ENTRÉE SELECTIONS

Buffets fewer than 30 guests, please add an additional \$3.00 per person.

Choice of Two Entree's **\$34.95/Per Person**

Choice of Three Entree's **\$42.95/Per Person**

Chicken Marsala Served with mushroom marsala wine reduction.

Sliced Bistro Steak herb rubbed & demi glace.

Mahi Mahi Grilled with pineapple mango.

Pulled Pork BBQ served with sauce & buns.

Chicken Piccata Lemon caper butter sauce.

Salmon Served with lemon beurre blanc.

Bourbon Roasted Pork Loin Kentucky bourbon sauce.

Classic Pot Roast Served with potatoes and carrots.

Shrimp Penne Alla Vodka Available vegetarian.

Themed Dinner Buffets

Buffet dinner's are available for parties of 30 or more. Dinner buffets include rolls & butter, water, coffee, & iced tea.

South Carolina Barbeque **\$24.95/Per Person**

Potato salad, cole slaw, bbq chicken & shredded pork bbq with sauce & buns, macaroni & cheese, sweet buttered corn, baked beans.

Lowcountry Boil **\$27.95/Per Person**

Cole slaw, pasta salad, frogmore stew of shrimp, corn, sausage & potatoes, chicken bog, southern style green beans & hushpuppies.

Inlet Seafood Buffet **\$31.95/Per Person**

Garden salad, cole slaw, shrimp cocktail & steamed oysters (seasonal), broiled fresh fish, crab cakes, seasoned rice, green beans & hushpuppies.

Prime Rib Buffet **\$32.95/Per Person**

Caesar salad, she crab soup, slow roasted prime rib of beef with au jus, herbed chicken breast, roasted red potatoes, sautéed fresh vegetables.

A Taste of Italy **\$25.95/Per Person**

Italian house salad, tomato basil bisque, cold marinated vegetables, sausage with peppers & onions, chicken alfredo, lasagna (available vegetarian), buttered corn.

Asian Fusion **\$29.95/Per Person**

Garden salad, fresh fruit salad, pineapple cole slaw, vegetable spring rolls, korean bbq, teriyaki chicken, citrus rice, sautéed fresh vegetables.

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Hors D'oeuvres

Attendant fee applies to stations.....\$95.00

DISPLAY PLATTERS

Fresh Sliced Fruit Display	\$2.50 /Per Person
Domestic Cheeses Assorted Crackers & Fruit Garnish	\$3.00 /Per Person
Baked Brie with Strawberry & Pecan Garnish	\$2.00 /Per Person
Crudité Platter Assorted vegetables with Ranch Dip.....	\$2.25 /Per Person
Marinated Vegetable Display	\$2.50 /Per Person
Smoked Salmon Display Served with whole Salmon with appropriate garnishes.	
Minimum 50 guests	\$6.00 /Per Person
Antipasta Display	\$6.00 /Per Person

COLD HORS D'OEUVRES

Tomato & Mozzarella Skewers	\$6.95 /Per Person
Smoked Salmon Canape with Dill Cheese	\$7.95 /Per Person
Bruschetta Crostinis	\$6.95 /Per Person
Ahi Tuna on Benne Wafer with Wasabi & Pickled Ginger	\$8.95 /Per Person
Chicken Salad Tartlets	\$6.95 /Per Person
Jumbo Shrimp Cocktail Served with Cocktail Sauce & Lemon	\$4.95 /Per Person

HOT HORS D'OEUVRES

Sweet & Sour Meatballs	\$6.95 /Per Person
Coconut Shrimp	\$7.95 /Per Person
Spanakopita	\$5.95 /Per Person
Crab Stuffed Mushrooms	\$7.95 /Per Person
Vegetable Spring Rolls	\$5.95 /Per Person
Bacon Wrapped Scallops	\$8.95 /Per Person
Sausage Stuffed Mushrooms	\$6.95 /Per Person
Mini Crab Cakes with Red Pepper Aioli	\$8.95 /Per Person
Sliced Prime Rib on Crostini with Horseradish Cream	\$8.95 /Per Person
Chicken Satay with Thai Chili	\$6.95 /Per Person

HOT DIPS

Each order serves 75 guests. | Served with crostini, pita, or tortilla chips.

Roasted Red Pepper Dip	\$95.00
Litchfield Crab Dip	\$150.00
Spinach & Artichoke Dip	\$115.00

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Carving & Action Stations

Attendant fee applies to all carving stations each station served with appropriate rolls & condiments. Attendant Fee: \$95 per attendant.

CARVING STATIONS

- Honey Glazed Ham**\$4.95/Per Person
- Roasted Turkey**\$4.95/Per Person
- Prime Rib**.....\$6.95/Per Person
- Bistro Steak**.....\$6.95/Per Person
- Pulled Pork BBQ Sliders**\$4.95/Per Person

Served with cole slaw, buns & sauce.

PASTA STATION

Penne pasta with your choice of two sauces.

- Alfredo, Mariana, Pesto or Garlic Butter**\$3.95/Per Person
- Add Chicken & Sautéed Vegetables**\$5.95/Per Person
- Add Shrimp & Sautéed Vegetables**\$6.95/Per Person

ACTION STATIONS

- Raw Bar** \$12.95/Per Person
Freshly shucked oysters on the half shell, crab claws & cold boiled shrimp with crackers, cocktail sauce & appropriate garnishes.
- Shrimp & Grits Station**.....\$6.95/Per Person
Cheese grits topped with sautéed shrimp.
- Mashed Potato Bar**.....\$3.95/Per Person
Homemade traditional style mashed potatoes with toppings.
- Taco Bar** \$11.95/Per Person
Seasoned ground beef & chicken with flour tortillas & hard taco shells, salsa, sour cream, chopped lettuce, tomato, shredded cheese & jalapenos with seasoned rice & beans.
- Ice Cream Bar**.....\$8.95/Per Person
Vanilla, chocolate & strawberry ice cream with toppings.

Brunch & Late Night Stations

Breakfast Quiche

Spinach, Mushroom, Roasted Red Peppers & Feta.....	\$12.95/Per Person
Lorraine (Bacon & Swiss).....	\$10.95/Per Person
Western.....	\$11.95/Per Person

Omelette Station

Assorted Toppings	\$10.95 /Per Person
+ Station Attendant.....	\$95.00

Chicken & Waffles

Fried Chicken & Fresh Warm Waffles with Honey & Syrup.....	\$12.95/Per Person
Mini Chicken & Waffles.....	\$12.95 Brunch / \$10.95 Late Night

Taco Bar

Seasoned ground beef & chicken with flour tortillas & hard taco shells, salsa, sour cream, chopped lettuce, tomato, shredded cheese & jalapenos with seasoned rice & beans.....	
.....	\$15.95 Per Person

Cheeseburger Sliders & French Fries

With Lettuce, Tomato & Seasoned French Fries.....	\$11.95 Brunch / \$8.95 Late Night/Per Person
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Brickoven Pizza (16" Pizza/8 Slices)

Cheese Pizza	\$10.95/Per Pizza
Pepperoni Pizza	\$11.95/Per Pizza
Build Your Own Pizza.....	\$10.95/Per Pizza
Sausage, Pepperoni, Extra Cheese, Black Olives, Hamburger, Pineapple	\$1.00/Each Topping

Beverage & Bar Services

HOST BARS

Charged on Consumption Basis – You pay for exactly what is consumed. Your bar bill will be available the business day following your function.

Domestic Beers	\$3.50 /Per Drink
Import / Craft Beers	\$4.50 /Per Drink
Glass House Wine	\$5.00 /Per Drink
House Brand Liquors	\$6.00 /Per Drink
Premium Liquors	\$7.00 /Per Drink
Super Premium Liquors	\$7.50 /Per Drink

CASH BARS

Juice & Sodas	\$2.00 /Per Drink
Domestic Beers	\$4.00 /Per Drink
Import / Craft Beers	\$5.00 /Per Drink
Glass House Wine	\$6.00 /Per Drink
House Brand Liquors	\$7.00 /Per Drink
Premium Liquors	\$7.50 /Per Drink
Super Premium Liquors	\$8.00 /Per Drink

BEVERAGE PACKAGE PLANS

Unlimited consumption of the alcohol included in the package, based on an hourly per person charge. This is the best way to know how much money will be spent on alcohol in advance of your function, & are charged for every adult over 21 years of age attending your event.

Premium Bar Package Includes Premium Liquors, House Wine, Import & Domestic Beers.

First Hour	\$12.00/Per Person
Second Hour	\$9.50/Per Person
Additional Hours	\$7.00/Per Person

Full Bar Package Includes House Liquors, House Wine, Import & Domestic Beers

First Hour	\$10.00/Per Person
Second Hour	\$7.50/Per Person
Additional Hours	\$6.50/Per Person

Beer & Wine Package Includes House Wine, Import & Domestic Beers

First Hour	\$8.00/Per Person
Each Additional hour	\$5.50/Per Person

MAXIMUM SERVING TIME FOR ALL BARS IS FIVE (5) HOURS

Bartending Charges: Applicable to All Bars..... \$95.00/Per Bartender